

2000

Pure Indulgence : Ireland's Top Chefs and Cocktail Experts Reveal the Secrets of Creating with Baileys

R. & A. Bailey

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Recommended Citation

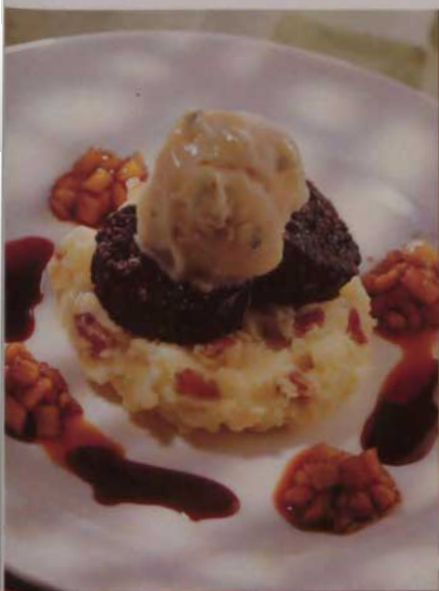
R. & A. Bailey, "Pure Indulgence : Ireland's Top Chefs and Cocktail Experts Reveal the Secrets of Creating with Baileys" (2000). *Cookery Books*. 57.
<https://arrow.tudublin.ie/irckbooks/57>

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pure *indulgence*



Ireland's top chefs and cocktail experts
reveal the secrets of creating with

BAILEY'S

Everyone knows the inimitably rich taste of Baileys Original Irish Cream. It has become the world's favourite liqueur and one of the best-known spirit drinks of modern times.

Most people drink Baileys 'on the rocks' while there are some still who like it 'as it comes'. But its complex flavours can add great depth to food and cocktail recipes. In this book Ireland's best-known chefs and cocktail experts demonstrate how Baileys can be used in a range of dishes and drinks.

The recipes are the best and most innovative use of Baileys in all kinds of food and drink creations.

Although the Irish chefs here have demonstrated that Baileys can be superb in a savoury or meat dish, it is in sweets and puddings that the liqueur really comes into its own.

So the dessert recipes in this book are the crème de la crème of what can be done with a bottle of Baileys. Try the Baileys Baked Chocolate Cheesecake for a real treat. Frankly indulgent but delicious!

The recipes are superbly illustrated by Ireland's top food photographer Walter Pfeiffer. The atmospheric black and white portraits of the winning chefs are by Declan Shanahan.

ISBN 1-899047-59-X



9 781899 047598

£9.99

pure
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the Baileys® web site at
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While every effort has been made to test and check the recipes
in this book neither Baileys nor the publishers can be held
responsible for any failures or consequences of failures.



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**Ireland's top chefs and cocktail experts
reveal the secrets of creating with Baileys**

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British Library Cataloguing in Publication Data
A CIP catalogue record for this book is available from the British Library

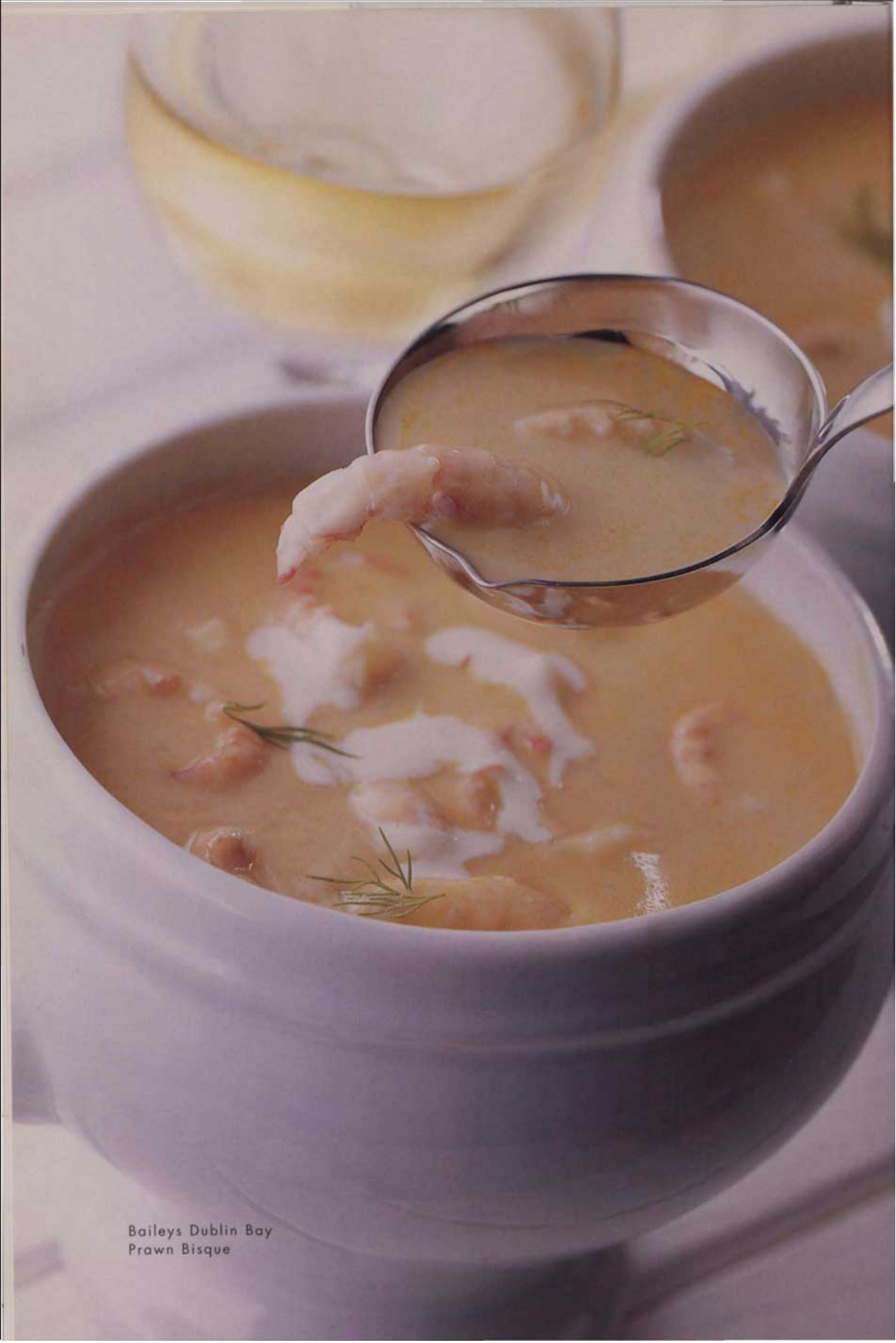
Recipes tested by Alacoque Meehan
Colour photography by Walter Pfeiffer
Black and white photography by Declan Shanahan (except p134
which is by Brian Daly)
Designed and set at Cobalt
Printed and bound by Betaprint

ISBN 1-899047-59-X

First published in 2000
This edition published by
A. & A. Farmar
Beech House
78 Ranelagh Village
Dublin 6
Ireland
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Fax: + 353 1 497 0107
Email: afarmar@iol.ie



Potted Baileys
Ice Cream Strawberries



Baileys Dublin Bay
Prawn Bisque

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